



As long as you're here,
I need nothing else.
There's no other happiness like this.
Sharing pure joy, NEKO-BUSHI.



Onomichi Katsuobushi Workshop



Cat lovers are completely smitten — Onomichi, the City of Cats



Onomichi is a nostalgic port town located in the eastern part of Hiroshima Prefecture, along the Seto Inland Sea. Once a thriving hub for maritime logistics, it is now beloved by people of all ages as a setting for literature, films, and anime.

Onomichi is known for its beautiful coastline and picturesque scenery, but it's the town's cats that bring a truly unique charm. These free-spirited cats roam the streets, offering both locals and visitors a sense of relaxation and delight. Loved as iconic symbols of Onomichi, the cats have become an integral part of the community.



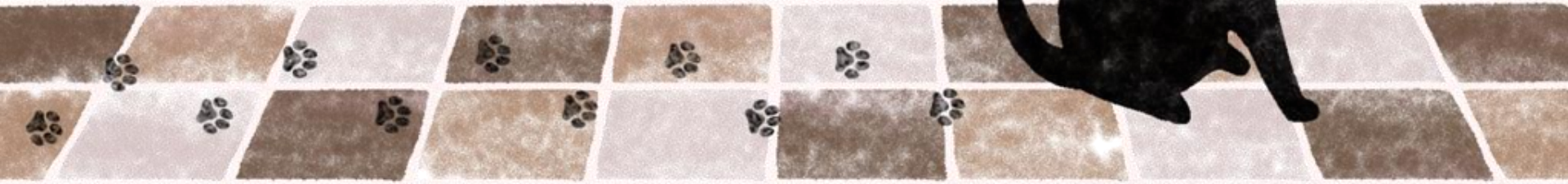
We are a long-established katsuobushi manufacturer from Onomichi, dedicated to selecting the finest ingredients and constantly refining our shaving techniques. True professionals in the craft of katsuobushi.

Marujo Co., Ltd.

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Grant me
my wish...

NEKO-BUSHI,
please!



Premium Katsuobushi crafted by a long-established Onomichi Maker, the City of Cats

NEKO-BUSHI

Released on Cat Day, February 22, 2020
(222:Nya-Nya-Nya Day in Japan)

Bringing joy to both
people and cats!



From Onomichi, the City of Cats
~ Katsuobushi that brings happiness to cats ~

Katsuobushi that's delicious for people and loved by cats. That's why we chose the authentic taste. Our Hon-karebushi is rich in aroma and umami. It's a premium product enjoyed by people, and perfect for sharing with your cat. Enjoy mealtime together with our fresh, portioned packs full of flavor.



Always fresh
with individually
packed portions.



Includes an Onomichi Cat Card

We donate a portion of
our sales to support
rescue cat initiatives, with
the hope of bringing
happiness to all cats.

Net weight: 1 box (2g × 5 packets)
Ingredients: Dried bonito (katsuobushi) (domestically produced)
Shelf life: 13 months from the date of production



NEKO-BUSHI is delicious on its own or mixed with food.
Its irresistible aroma will have your cat completely smitten.

Meow-velous!

Cat's Choice

After much deliberation over which katsuobushi to use, we decided to get some help from the cats. We shaved several types of fish, including bonito, mackerel, and horse mackerel, and had the cats taste them. As expected, the cats seemed to know what's truly delicious, as they kept eating only the highest-grade Hon-karebushi. So, we decided on the flavorful Hon-karebushi.

For the health of both you and your cat, we shaved low-sodium Hon-karebushi without processing and packed it into individual portions. Its fresh aroma ensures it's enjoyed to the last bite. Serve it on its own or mix it with cat food—especially when your cat's appetite is low, it can help boost their appetite and aid recovery.

Committed to quality, we focus on using Japan's finest ingredients and perfecting our shaving techniques to bring out the best flavor, ensuring you enjoy the product at its very best.

The reason for the 2g portion packs

Its rich aroma ensures your cat will be satisfied with just a small amount, but because it's so delicious, they may ask for more! For your cat's health, we recommend limiting their intake to 2g per day, which is why we've packaged it in 2g portions. Enjoy it every day for a happy, healthy cat!"



Instagram



『Hon-karebushi』 Katsuobushi

Premium katsuobushi used by high-end restaurants and specialty soba shops



Bonito from the South Seas is processed in places like Yaizu and Makurazaki. The initial smoked form, covered in tar, is called Arabushi. The tar is scraped off, and the bonito is cultured with beneficial koji mold, a process repeated at least three times over three to six months of aging. This concentrates the umami flavor and removes almost all moisture, creating Hon-karebushi. It has a refined appearance and offers a delicate, elegant taste.

Koji mold extends shelf life, boosts umami, and breaks down fats, resulting in katsuobushi that creates a refined broth with minimal surface oils.

Display scenes and more



LINE stickers now available!



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